



chardonnay 2015

Background

The most critical site selection is applied to vineyard sites for growing Stella Bella Chardonnay. Each location adds to the complexity of the wine due to the soils, aspect, clones and microclimates unique to the respective sites. Applied to this rich collection of unique vineyards is the inspiration and skill of our winemaking team that draws upon traditional Burgundian winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

Tasting Notes

Appearance:

Vivid pale straw.



Aroma:

An expressive, complex nose with svelte aromatics – notes of nectarine, peach fuzz, melon and biscuity roasted hazelnut, with subtle smokey, aromas from the finest quality French oak.

Palate:

The palate is pithy and focused – grapefruit and lime pith, focused with phenolic drive. Not too heavy, not too light with a juicy lime acidity, you can feel the grain of the chardonnay across your tongue. The textural finish has a lingering nuttiness and complexity from the battonage, enhancing the signature length of flavour which shows great persistence.

Food ideas: Pappardelle con funghi di bosco (Pappardelle with forest mushrooms).

Drink: Now to 2025.

Stella Bella Chardonnay 2015 · Technical Notes

Alcohol:	13% vol	pH:	3.28
Acidity:	6.25g/L	Blend:	100% Chardonnay

Vineyards:

The Stella Bella Chardonnay is an annual selection from various individual vineyard sites all located in the southern reaches of the Margaret River region in order to capture strong varietal character and maintain high natural acidity. Also from a selection of clones but predominantly Gin Gin, which is also known as Mendoza.

2015 Vintage:

The Margaret River Vintage 2015 will be remembered for its concentrated flavours in white wines and delicate fruit forward red wines. With very low crop levels and a severe lack of marri and karri blossom which resulted in ravenous marauding birds hungry to eat grapes. All of our white grapes were harvested and safely in the winery by the 7th of March. Flavours were bright and fresh with natural acidity high and in good balance. Once again the weather gods were on our side for a classic Margaret River vintage.

Winemaking:

All the individual vineyards that contribute to the Stella Bella Chardonnay were vinified separately. Most batches were hand-picked at between 12.0 to 13.3° Be and cooled overnight before whole bunch pressing to extract free run juice only. Fermentation occurred in a combination of new and older Burgundian oak, with a maximum of 20% new oak in each batch. Fermentation temperature was controlled between 25°C to 26°C and the lees were stirred regularly from the end of fermentation and throughout the malo-lactic fermentation, which was determined based on tasting. After 12 months in barrel the wine was blended to tank and held for 6 months prior to fining, filtration and bottling.

Closure: Screwcap

Market: Domestic and export

